

**METHOD OF PRODUCING A HEAT STABLE OIL-  
IN-WATER EMULSION AND THE PRODUCTS  
MADE THEREFROM**

**ABSTRACT OF THE DISCLOSURE**

5           A method of forming a heat stable oil-in-water emulsion  
comprises providing a selected amount of an aqueous component comprising  
more than 50 weight percent water. The aqueous component is optionally  
heated and a selected amount of a solids component is added to the aqueous  
component under agitation to form a first intermediate. A selected amount of a  
10   milk fat containing component is heated to a temperature sufficient to  
predominantly melt the fat prior to being to the first intermediate to form a  
second intermediate. The second intermediate is optionally heated for a selected  
period of time. The second intermediate is homogenized at between about 250  
psig and 5000 psig to form the heat stable oil-in-water emulsion comprising at  
15   least 20 weight percent milk fat.